

Food Establishment Inspection Report						Page 1 of 2
Establishment Name: <i>W NMC P - Drosos</i>	Physical Address: <i>211 Lobo Canyon</i>	City: <i>Grazts</i>	State: <i>NM</i>	Zip Code: <i>87020</i>		
Permit #: <i>002160</i>	Permit Expiration Date: <i>Oct 2020</i>	Phone:	Email:	Est. Type: <i>F</i>		
 As Governed by State Regulation 7.6.2 NMAC NMED Environmental Health Bureau 121 Tijeras Ave. NE, Albuquerque NM 87102		Purpose of Inspection: <input type="checkbox"/> Pre-Opening <input checked="" type="checkbox"/> Annual <input type="checkbox"/> Opening <input type="checkbox"/> Re-inspection <input type="checkbox"/> Other <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Initial Operational <input type="checkbox"/> Closing <input type="checkbox"/> CAR	Risk Category: Time In: <i>10130</i> Time Out: <i> </i>			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable			Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation			
Compliance Status Supervision 1 <input checked="" type="checkbox"/> IN OUT Person in charge present, demonstrates knowledge, and performs duties 2 <input checked="" type="checkbox"/> IN OUT N/A Certified Food Protection Manager			Compliance Status Protection from Contamination 16 <input checked="" type="checkbox"/> IN OUT Proper disposition of returned, previously served, reconditioned, & unsafe food 17 <input checked="" type="checkbox"/> IN OUT N/A Food-contact surfaces; cleaned & sanitized 18 <input checked="" type="checkbox"/> IN OUT N/A N/O Food separated & protected			
Employee Health 3 <input checked="" type="checkbox"/> IN OUT Management, food employee and conditional employee; knowledge, responsibilities and reporting 4 <input checked="" type="checkbox"/> IN OUT Proper use of restriction & exclusion 5 <input checked="" type="checkbox"/> IN OUT Procedures for responding to vomiting and diarrheal events			Time/Temperature Control for Safety 19 <input checked="" type="checkbox"/> IN OUT N/A N/O Proper cooking time & temperatures 20 <input checked="" type="checkbox"/> IN OUT N/A N/O Proper reheating procedures for hot holding 21 <input checked="" type="checkbox"/> IN OUT N/A N/O Proper cooling time & temperature 22 <input checked="" type="checkbox"/> IN OUT N/A N/O Proper hot holding temperatures 23 <input checked="" type="checkbox"/> IN OUT N/A N/O Proper cold holding temperatures 24 <input checked="" type="checkbox"/> IN OUT N/A N/O Proper date marking & disposition 25 <input checked="" type="checkbox"/> IN OUT N/A N/O Time as a Public Health Control; procedures & records			
Employees 6 <input checked="" type="checkbox"/> IN OUT N/A Food Handler Cards Good Hygienic Practices 7 <input checked="" type="checkbox"/> IN OUT N/O Proper eating, tasting, drinking, or tobacco use 8 <input checked="" type="checkbox"/> IN OUT N/O No discharge from eyes, nose, and mouth			Consumer Advisory 26 <input checked="" type="checkbox"/> IN OUT N/A Consumer advisory provided for raw/undercooked foods			
Preventing Contamination by Hands 9 <input checked="" type="checkbox"/> IN OUT N/O Hands clean & properly washed 10 <input checked="" type="checkbox"/> IN OUT N/A N/O No bare hand contact with RTE foods or pre-approved alternative procedure properly followed 11 <input checked="" type="checkbox"/> IN OUT Adequate handwashing sinks; supplied & accessible			Highly Susceptible Populations 27 <input checked="" type="checkbox"/> IN OUT N/A Pasteurized foods used; prohibited foods not offered			
Approved Source 12 <input checked="" type="checkbox"/> IN OUT Food obtained from approved source 13 <input checked="" type="checkbox"/> IN OUT N/A N/O Food received at proper temperature 14 <input checked="" type="checkbox"/> IN OUT Food in good condition, safe, & unadulterated 15 <input checked="" type="checkbox"/> IN OUT N/A N/O Required records available: shellstock tags, parasite destruction			Food/Color Additives and Toxic Substances 28 <input checked="" type="checkbox"/> IN OUT N/A Food additives: approved & properly used 29 <input checked="" type="checkbox"/> IN OUT N/A Toxic substances properly identified, stored, & used			
Conformance with Approved Procedures 30 <input checked="" type="checkbox"/> IN OUT N/A Compliance with variance / specialized process / HACCP						
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.			No. of Risk Factors / Intervention Violations <i>8</i>			
No. of Repeat Risk Factors / Intervention Violations <i>8</i>						
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance			Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation			
Safe Food and Water 31 <input checked="" type="checkbox"/> Pasteurized eggs used where required 32 <input checked="" type="checkbox"/> Water & ice from approved source 33 <input checked="" type="checkbox"/> Variance obtained for specialized processing methods			Proper Use of Utensils 44 <input checked="" type="checkbox"/> In-use utensils: properly stored 45 <input checked="" type="checkbox"/> Utensils, equipment & linens: properly stored, dried, & handled 46 <input checked="" type="checkbox"/> Single-use/single-service articles: properly stored & used 47 <input checked="" type="checkbox"/> Gloves used properly			
Food Temperature Control 34 <input checked="" type="checkbox"/> Proper cooling methods used; adequate equipment for temperature control 35 <input checked="" type="checkbox"/> Plant food properly cooked for hot holding 36 <input checked="" type="checkbox"/> Approved thawing methods used 37 <input checked="" type="checkbox"/> Thermometers provided & accurate			Utensils, Equipment and Vending 48 <input checked="" type="checkbox"/> Food & non-food contact surfaces cleanable, properly designed, constructed, & used 49 <input checked="" type="checkbox"/> Warewashing facilities: installed, maintained, & used; test strips 50 <input checked="" type="checkbox"/> Non-food contact surfaces clean			
Food Identification 38 <input checked="" type="checkbox"/> Food properly labeled; original container			Physical Facilities 51 <input checked="" type="checkbox"/> Hot & cold water available; adequate pressure 52 <input checked="" type="checkbox"/> Plumbing installed; proper backflow devices 53 <input checked="" type="checkbox"/> Sewage & waste water properly disposed 54 <input checked="" type="checkbox"/> Toilet facilities: properly constructed, supplied, & cleaned 55 <input checked="" type="checkbox"/> Garbage & refuse properly disposed; facilities maintained 56 <input checked="" type="checkbox"/> Physical facilities installed, maintained, & clean 57 <input checked="" type="checkbox"/> Adequate ventilation & lighting; designated areas used			
Reinspection: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Date: <i> </i>			No. of Good Retail Practices Violations <i> </i>			
Corrective Action Response: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Date: <i> </i>			No. of Repeat Good Retail Practices Violations <i> </i>			
Person in Charge: (Signature) <i>W NMC P - Drosos</i> Inspector: (Signature) <i>PZ</i> Date: <i>1/22/2022</i>						

Food Establishment Inspection Report

**As Governed by State Regulation 7.6.2 NMAC
NMED Environment Health Bureau
121 Tijeras Ave NE, Albuquerque NM 87102**

Establishment Name:

Establishment Name: WNCF Address: Drury B
At

Page 2 of 2

Permit #:

002160

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in section 8-405.11 of the Food Code.

Note) No Violations noted.

Person in Charge: (Printed)

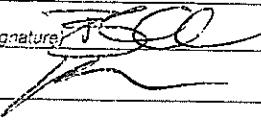
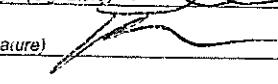
Person In Charge: (Signature)

Inspector: (Printed)

(tented)
Ramon Doda

Inspector: (Signature)

Date: 1/22/2020

Food Establishment Inspection Report						Page 1 of 2																																																																	
Establishment Name: WNMCF	Physical Address: 2111 Lobo Canyon Rd	City: Grants	State: NM	Zip Code: 87020																																																																			
Permit #: 000015	Permit Expiration Date: Oct 2020	Phone:	Email:	Est. Type: I																																																																			
 As Governed by State Regulation 7.6.2 NMAC NMED Environmental Health Bureau 121 Tijeras Ave. NE, Albuquerque NM 87102		Purpose of Inspection: <input type="checkbox"/> Pre-Opening <input checked="" type="checkbox"/> Annual <input type="checkbox"/> Complaint <input type="checkbox"/> Closing <input type="checkbox"/> Opening <input type="checkbox"/> Re-inspection <input type="checkbox"/> Investigation <input type="checkbox"/> CAR <input type="checkbox"/> Other <input type="checkbox"/> Initial Operational		Risk Category: 																																																																			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: center;">Compliance Status</th> <th style="text-align: center;">cos R</th> </tr> </thead> <tbody> <tr> <td colspan="2">Supervision</td> </tr> <tr> <td>1 IN/OUT</td> <td>Person in charge present, demonstrates knowledge, and performs duties</td> </tr> <tr> <td>2 IN/OUT N/A</td> <td>Certified Food Protection Manager</td> </tr> <tr> <td colspan="2">Employee Health</td> </tr> <tr> <td>3 IN/OUT</td> <td>Management, food employee and conditional employee; knowledge, responsibilities and reporting</td> </tr> <tr> <td>4 IN/OUT</td> <td>Proper use of restriction & exclusion</td> </tr> <tr> <td>5 IN/OUT</td> <td>Procedures for responding to vomiting and diarrheal events</td> </tr> <tr> <td colspan="2">Employees</td> </tr> <tr> <td>6 IN/OUT N/A</td> <td>Food Handler Cards</td> </tr> <tr> <td colspan="2">Good Hygienic Practices</td> </tr> <tr> <td>7 IN/OUT N/O</td> <td>Proper eating, tasting, drinking, or tobacco use</td> </tr> <tr> <td>8 IN/OUT N/O</td> <td>No discharge from eyes, nose, and mouth</td> </tr> <tr> <td colspan="2">Preventing Contamination by Hands</td> </tr> <tr> <td>9 IN/OUT N/O</td> <td>Hands clean & properly washed</td> </tr> <tr> <td>10 IN/OUT N/A N/O</td> <td>No bare hand contact with RTE foods or pre-approved alternative procedure properly followed</td> </tr> <tr> <td>11 IN/OUT</td> <td>Adequate handwashing sinks; supplied & accessible</td> </tr> <tr> <td colspan="2">Approved Source</td> </tr> <tr> <td>12 IN/OUT</td> <td>Food obtained from approved source</td> </tr> <tr> <td>13 IN/OUT N/A N/O</td> <td>Food received at proper temperature</td> </tr> <tr> <td>14 IN/OUT</td> <td>Food in good condition, safe, & unadulterated</td> </tr> <tr> <td>15 IN/OUT N/A N/O</td> <td>Required records available: shellstock tags, parasite destruction</td> </tr> </tbody> </table>						Compliance Status	cos R	Supervision		1 IN/OUT	Person in charge present, demonstrates knowledge, and performs duties	2 IN/OUT N/A	Certified Food Protection Manager	Employee Health		3 IN/OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting	4 IN/OUT	Proper use of restriction & exclusion	5 IN/OUT	Procedures for responding to vomiting and diarrheal events	Employees		6 IN/OUT N/A	Food Handler Cards	Good Hygienic Practices		7 IN/OUT N/O	Proper eating, tasting, drinking, or tobacco use	8 IN/OUT N/O	No discharge from eyes, nose, and mouth	Preventing Contamination by Hands		9 IN/OUT N/O	Hands clean & properly washed	10 IN/OUT N/A N/O	No bare hand contact with RTE foods or pre-approved alternative procedure properly followed	11 IN/OUT	Adequate handwashing sinks; supplied & accessible	Approved Source		12 IN/OUT	Food obtained from approved source	13 IN/OUT N/A N/O	Food received at proper temperature	14 IN/OUT	Food in good condition, safe, & unadulterated	15 IN/OUT N/A N/O	Required records available: shellstock tags, parasite destruction																						
Compliance Status	cos R																																																																						
Supervision																																																																							
1 IN/OUT	Person in charge present, demonstrates knowledge, and performs duties																																																																						
2 IN/OUT N/A	Certified Food Protection Manager																																																																						
Employee Health																																																																							
3 IN/OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting																																																																						
4 IN/OUT	Proper use of restriction & exclusion																																																																						
5 IN/OUT	Procedures for responding to vomiting and diarrheal events																																																																						
Employees																																																																							
6 IN/OUT N/A	Food Handler Cards																																																																						
Good Hygienic Practices																																																																							
7 IN/OUT N/O	Proper eating, tasting, drinking, or tobacco use																																																																						
8 IN/OUT N/O	No discharge from eyes, nose, and mouth																																																																						
Preventing Contamination by Hands																																																																							
9 IN/OUT N/O	Hands clean & properly washed																																																																						
10 IN/OUT N/A N/O	No bare hand contact with RTE foods or pre-approved alternative procedure properly followed																																																																						
11 IN/OUT	Adequate handwashing sinks; supplied & accessible																																																																						
Approved Source																																																																							
12 IN/OUT	Food obtained from approved source																																																																						
13 IN/OUT N/A N/O	Food received at proper temperature																																																																						
14 IN/OUT	Food in good condition, safe, & unadulterated																																																																						
15 IN/OUT N/A N/O	Required records available: shellstock tags, parasite destruction																																																																						
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.																																																																							
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for cos and/or R cos=corrected on-site during inspection R=repeat violation																																																																							
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: center;">Safe Food and Water</th> <th style="text-align: center;">cos R</th> </tr> </thead> <tbody> <tr> <td>31</td> <td>Pasteurized eggs used where required</td> </tr> <tr> <td>32</td> <td>Water & ice from approved source</td> </tr> <tr> <td>33</td> <td>Variance obtained for specialized processing methods</td> </tr> <tr> <td colspan="2">Food Temperature Control</td> </tr> <tr> <td>34</td> <td>Proper cooling methods used; adequate equipment for temperature control</td> </tr> <tr> <td>35</td> <td>Plant food properly cooked for hot holding</td> </tr> <tr> <td>36</td> <td>Approved thawing methods used</td> </tr> <tr> <td>37</td> <td>Thermometers provided & accurate</td> </tr> <tr> <td colspan="2">Food Identification</td> </tr> <tr> <td>38</td> <td>Food properly labeled; original container</td> </tr> <tr> <td colspan="2">Prevention of Food Contamination</td> </tr> <tr> <td>39</td> <td>Insects, rodents, & animals not present</td> </tr> <tr> <td>40</td> <td>Contamination prevented during food preparation, storage & display</td> </tr> <tr> <td>41</td> <td>Personal cleanliness</td> </tr> <tr> <td>42</td> <td>Wiping cloths: properly used & stored</td> </tr> <tr> <td>43</td> <td>Washing fruits & vegetables</td> </tr> </tbody> </table>		Safe Food and Water	cos R	31	Pasteurized eggs used where required	32	Water & ice from approved source	33	Variance obtained for specialized processing methods	Food Temperature Control		34	Proper cooling methods used; adequate equipment for temperature control	35	Plant food properly cooked for hot holding	36	Approved thawing methods used	37	Thermometers provided & accurate	Food Identification		38	Food properly labeled; original container	Prevention of Food Contamination		39	Insects, rodents, & animals not present	40	Contamination prevented during food preparation, storage & display	41	Personal cleanliness	42	Wiping cloths: properly used & stored	43	Washing fruits & vegetables	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: center;">Proper Use of Utensils</th> <th style="text-align: center;">cos R</th> </tr> </thead> <tbody> <tr> <td>44</td> <td>In-use utensils: properly stored</td> </tr> <tr> <td>45</td> <td>Utensils, equipment & linens: properly stored, dried, & handled</td> </tr> <tr> <td>46</td> <td>Single-use/single-service articles: properly stored & used</td> </tr> <tr> <td>47</td> <td>Gloves used properly</td> </tr> <tr> <td colspan="2">Utensils, Equipment and Vending</td> </tr> <tr> <td>48</td> <td>Food & non-food contact surfaces cleanable, properly designed, constructed, & used</td> </tr> <tr> <td>49</td> <td>Washwashing facilities: installed, maintained, & used; test strips</td> </tr> <tr> <td>50</td> <td>Non-food contact surfaces clean</td> </tr> <tr> <td colspan="2">Physical Facilities</td> </tr> <tr> <td>51</td> <td>Hot & cold water available; adequate pressure</td> </tr> <tr> <td>52</td> <td>Plumbing installed; proper backflow devices</td> </tr> <tr> <td>53</td> <td>Sewage & waste water properly disposed</td> </tr> <tr> <td>54</td> <td>Toilet facilities: properly constructed, supplied, & cleaned</td> </tr> <tr> <td>55</td> <td>Garbage & refuse properly disposed; facilities maintained</td> </tr> <tr> <td>56</td> <td>Physical facilities installed, maintained, & clean</td> </tr> <tr> <td>57</td> <td>Adequate ventilation & lighting; designated areas used</td> </tr> </tbody> </table>		Proper Use of Utensils	cos R	44	In-use utensils: properly stored	45	Utensils, equipment & linens: properly stored, dried, & handled	46	Single-use/single-service articles: properly stored & used	47	Gloves used properly	Utensils, Equipment and Vending		48	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	49	Washwashing facilities: installed, maintained, & used; test strips	50	Non-food contact surfaces clean	Physical Facilities		51	Hot & cold water available; adequate pressure	52	Plumbing installed; proper backflow devices	53	Sewage & waste water properly disposed	54	Toilet facilities: properly constructed, supplied, & cleaned	55	Garbage & refuse properly disposed; facilities maintained	56	Physical facilities installed, maintained, & clean	57	Adequate ventilation & lighting; designated areas used
Safe Food and Water	cos R																																																																						
31	Pasteurized eggs used where required																																																																						
32	Water & ice from approved source																																																																						
33	Variance obtained for specialized processing methods																																																																						
Food Temperature Control																																																																							
34	Proper cooling methods used; adequate equipment for temperature control																																																																						
35	Plant food properly cooked for hot holding																																																																						
36	Approved thawing methods used																																																																						
37	Thermometers provided & accurate																																																																						
Food Identification																																																																							
38	Food properly labeled; original container																																																																						
Prevention of Food Contamination																																																																							
39	Insects, rodents, & animals not present																																																																						
40	Contamination prevented during food preparation, storage & display																																																																						
41	Personal cleanliness																																																																						
42	Wiping cloths: properly used & stored																																																																						
43	Washing fruits & vegetables																																																																						
Proper Use of Utensils	cos R																																																																						
44	In-use utensils: properly stored																																																																						
45	Utensils, equipment & linens: properly stored, dried, & handled																																																																						
46	Single-use/single-service articles: properly stored & used																																																																						
47	Gloves used properly																																																																						
Utensils, Equipment and Vending																																																																							
48	Food & non-food contact surfaces cleanable, properly designed, constructed, & used																																																																						
49	Washwashing facilities: installed, maintained, & used; test strips																																																																						
50	Non-food contact surfaces clean																																																																						
Physical Facilities																																																																							
51	Hot & cold water available; adequate pressure																																																																						
52	Plumbing installed; proper backflow devices																																																																						
53	Sewage & waste water properly disposed																																																																						
54	Toilet facilities: properly constructed, supplied, & cleaned																																																																						
55	Garbage & refuse properly disposed; facilities maintained																																																																						
56	Physical facilities installed, maintained, & clean																																																																						
57	Adequate ventilation & lighting; designated areas used																																																																						
Reinspection: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Date: 		No. of Good Retail Practices Violations 																																																																					
Corrective Action Response: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Date: 		No. of Repeat Good Retail Practices Violations 																																																																					
Status: (check one) Approved <input checked="" type="checkbox"/> Unsatisfactory <input type="checkbox"/> Immediate Closure <input type="checkbox"/> Voluntary Closure <input type="checkbox"/>		Person in Charge: (Signature) 																																																																					
Inspector: (Signature) 		Date: 1/22/2020																																																																					

Food Establishment Inspection Report

**As Governed by State Regulation 7.6.2 NMAC
NMED Environment Health Bureau
121 Tijeras Ave NE, Albuquerque NM 87102**

Establishment Name:

Page 2 of 2

Permit #:

000115-

TEMPERATURE OBSERVATIONS

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meat	135°F				
Mac	132°F				
Vegetables	140°F				
Hot Holding	152°F				
Walk-in Freezer	15°F				
Walk-in Cooler #2	36°F				
Walk-in Cooler #3	40°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Person in Charge: (Printed)

Bethen Estcourt

Person In Charge: (Signature)

FSD

Inspector: (Printed)

Ran on People

Inspector: (Signature)

Date: 1/22/2022

ZG001124